

BAR SNACKS

PISTOU OLIVES marinated in garlic & basil 3.2 v, HOMEMADE BREAD & butter 2 v, MINI SAUSAGES English mustard 4.2, WELSH RAREBIT 5, VEGETARIAN MEZZA beetroot & caper slaw, warm new potato salad, smoked aubergine puree, piquillo peppers, olives & bread 12, PLOUGHMAN'S smoked ham, pulled pork scotch egg, piccalilli, pork pie, apple, mature cheddar & toasted sourdough 12.5, PULLED PORK SCOTCH EGG 4

STARTERS

SOUP OF THE DAY	5.5
DEEP FRIED CALAMARI aioli, rocket	7
SUPERFOOD SALAD quinoa, kale, broccoli, carrot, red cabbage, beetroot, tomato, mixed leaves, walnuts & sesame seeds v, gf	6/10
MOULES MARINIERE or as a main with chips	7/14

MAINS

SPARROWHAWK CHEESE BURGER hand cut chips, coleslaw. Add bacon, caramelized onions, chilli salsa or guacamole 1 each	13.5
9oz RUMP STEAK fries, peppercorn sauce gf	18.5
CRAB BISQUE mussels, prawns and pan-fried fillet of cod	16
ROASTED CHICKEN BREAST pea and thyme risotto	14
POTATO GNOCCHI wild mushrooms & parmesan shavings	13

SIDES

CHIPS / MASH / FRIES/ GARLIC, ROSEMARY BUTTER FRIES/ GREEN BEANS / BROCCOLI 3.50 ROCKET & PARMESAN / CAULIFLOWER & MACARONI CHEESE / SUPERFOOD SALAD 4.20

PUDDINGS

BAKED VANILLA CHEESECAKE raspberry sorbet	5.7
STICKY TOFFEE PUDDING vanilla ice cream	5.7
MIRANGUE peaches, strawberries & vanilla ice cream gf	5.7
TREACLE TART vanilla ice cream	5.7
SELECTION OF HOMEMADE ICE CREAMS & SORBETS gf	4.7
GOOD TASTE CHEESE BOARD crackers, onion marmalade, walnuts & apple	7.5

v- Vegetarian gf- Gluten free